

# Catering Menu

**Minimum of 10 Guests** - Select a menu item for your whole group.  
All items are served buffet-style and include coffee, hot tea, and water.

**V** = Vegetarian   **VE** = Vegan   **GF** = Gluten Free    = Fan Favorite!

## Brunch

**Mains:** 1 for \$15/person, 2 for \$20/person

 **Veggie Scramble** **V, GF**

Scrambled eggs, red pepper, baby spinach, baby portobello mushrooms, Roma tomatoes, red onion, and feta cheese

**Ranchero Scramble** **GF**

Scrambled eggs, chorizo sausage, jalapeño peppers, Roma tomatoes, smoked cheddar, rojo sauce, and pico de gallo (add cilantro sour cream for an additional \$1/person)

 **Northside Scramble** **GF**

Scrambled eggs, baby spinach, Roma tomatoes, fresh-made breakfast sausage, baby portobello mushrooms, and white cheddar cheese

**Ham and Cheese Scramble** **GF**

Scrambled eggs with loads of smoked ham and cheddar cheese

**Baked French Toast** **V**

Deep-dish baked brioche french toast with sweetened cream cheese, maple syrup and fresh fruit

**Pancakes with Sausage or Bacon**

Buttermilk pancakes with maple syrup and your choice of: fresh-made breakfast sausage or bacon strips

**Quiche** **V**

Pastry crust filled with eggs, baby spinach, Roma tomatoes, baby portobello mushrooms, and goat cheese

 **Continental Breakfast:**

\$10/person

Assorted homemade muffins, greek yogurt parfait bar, and fresh fruit platter **V**

## Sides:

1 for no charge, 2 for \$4/person

Fresh fruit platter **VE, GF**

 **Chef Shaun's Yukon breakfast potatoes** **VE, GF**

Hash browns **VE, GF**

Assorted muffins **V**

Fresh made sausage **GF**

Greek yogurt and granola **V**

Assorted breads w/ sweet cream butter and seasonal jam **V**

Mini croissants with brown sugar cinnamon butter **V**



Thought Design

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## Lunch (Available for Dinner)

**Mains:** 1 for \$17/person, 2 for \$21/person

Main dishes include coffee, hot tea, and water

### Assorted Gourmet Sandwiches **V available**

Platter of Chef Shaun's assorted gourmet half-sandwiches: may include chicken salad, curry chicken salad wrap, roast beef, turkey club, ham and swiss, European club, and veggie

### Pulled Pork Slider

Slow-roasted pork shoulder, with BBQ sauce, slider buns, and apple cabbage slaw

### Chopped Salad

Romaine lettuce, smoked turkey, dried cherries, applewood smoked bacon, Roma tomatoes, red onion, gorgonzola cheese, and poppyseed vinaigrette

### Brussel Sprout Lentil Salad

Baby arugula, braised lentils, roasted brussel sprouts, dried cherries, fuji apple, feta cheese, and honey balsamic vinaigrette

### Grill Tacos **GF available**

Choice of one meat: Carne asada, pork carnitas, al pastor chicken, or chorizo sausage. Choice of corn (GF) or flour tortillas. Served with cilantro, onion, cotija cheese, and hot sauce options

### Mediterranean Grill

Choice of one meat: Kofta kebab, chicken shawarma, Persian beef, or pork souvlaki. Served with pita bread and tzatziki sauce

## Sides:

1 for no charge, 2 for \$5/person

Butternut squash bisque **GF**

Chicken and wild rice soup **GF**

Tomato basil soup **GF, V**

Bacon cheddar potato chowder

Greens salad - Pick 2 dressings (garlic vinaigrette, red wine vinaigrette, honey balsamic vinaigrette, poppyseed vinaigrette, buttermilk ranch **GF, V**)

Classic caesar salad

Orzo pasta salad **V**

Cavatappi pesto pasta salad

Pita bread and hummus **VE**

Fresh fruit platter **VE, GF**

Grilled vegetables **VE, GF**

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## Dinner (Available for Lunch)

### **Mains:** 1 for \$19/person, 2 for \$21/person

Add grilled chicken or pork tenderloin to any dish for \$3/person. Includes coffee, hot tea, and water

 **Fettuccine Alfredo V**

Homemade fettuccine pasta in Alfredo sauce, topped with fresh grated parmesan Reggiano

**Cheese Manicotti V**

Homemade pasta sheets filled with ricotta, parmesan, and herb filling topped with homemade marinara and freshly grated parmesan Reggiano

**Southwest Quinoa V, GF**

Quinoa, charred red onion, black beans, roasted jicama, jalapeño avocado crema, and roasted tomato-corn salsa

 **Mixed Grill Tacos GF available**

Choice of two meats: Carne asada, pork carnitas, al pastor, chicken, or chorizo sausage. Choice of corn (**GF**) or flour tortillas. Served with cilantro, onion cotija cheese, and assorted hot sauce

**Drunken Noodles**

Rice noodles with mixed vegetables in a sweet and spicy Thai brown sauce

**Vegan Paella VE**

Spanish-style saffron rice with mixed vegetables

**Mediterranean Mixed Grill**

Choice of one meat: Kofta kebab, chicken shawarma, Persian beef, or pork souvlaki. Served with pita bread and tzatziki sauce

**Parmesan Crusted Chick Breast**

With tomato peppers sauce

**Roasted Pork Tenderloin GF**

In a sage, prosciutto, and sun-dried tomato cream sauce

## Sides:

1 for no charge, 2 for \$5/person

Roasted brussels sprouts - honey and lemon **V, GF**

Focaccia bread - roasted garlic butter

Parmesan roasted broccoli **V, GF**

Roasted redskin potatoes **VE, GF**

Roasted garlic mashed potatoes **V**

Scalloped potatoes

Roasted asparagus **VE, GF**

Grilled vegetables **VE, GF**

Baby spinach salad - red onion, gorgonzola, dried cherries, candied walnuts, and balsamic vinaigrette **V, GF**

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## Misc.

### Appetizers:

\$8/person per appetizer

Tomato bruschetta with grilled bread **V**

Spinach artichoke dip with fresh pita **V**

Chips with pico de gallo and queso **GF**

Garlic white bean dip with cucumber salad and fresh pita **V**

Assorted vegetables and dips **V**

Bier cheese and pretzel bites

Stuffed focaccia bread **V**

Stuffed with mozzarella cheese, roasted garlic butter, caramelized onion, and fresh herbs

**Chef's charcuterie board**

Chef's selection of meats, cheese, breads, crackers, vegetables and dips

An additional \$4/person

### Snacks:

\$8/person per appetizer

Freshly popped popcorn

Vegetable platter with dip

Fresh fruit platter

## Beverages:

\$3/person per beverage

Bottled water

Assorted sodas

Orange juice

Apple juice

\*Coffee, hot tea, and water is free

## Desserts

See below for per person price

Strawberry cheesecake - \$4

Dark chocolate oreo cheesecake - \$5

Vanilla bean cheesecake - \$5

Lemon raspberry cheesecake - \$5

Marbled fudge brownie - \$3

Assorted cookie platter - \$2

May include - chocolate chunk cookies, malted milk ball cookies, and Chef Shaun's specialty peanut butter cookies

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## Themed Meal

1. Pick your favorite cuisine

2. Select 1 appetizer, 1 soup/salad, 1 entrée, and 1 dessert

### Italian:

#### Appetizer

- Cherry Tomato Bruschetta on toasted focaccia bread, balsamic reduction and parmesan reggiano **V**
- Sun Dried Tomato Artichoke Dip with bread and fresh vegetables (**GF available**)
- Focaccia Bread with garlic herb oil and marinara **VE**

#### Soup/Salad

- Caesar Salad - With house-made dressing, parmesan and croutons (**GF available**)
- Italian Greens Salad - With chopped romaine and spinach, Roma tomatoes, red onion, cucumber, olives, pickled peppers and garlic vinaigrette **VE**
- Tomato Basil Soup **V, GF**

#### Entrée

- Mushroom Manicotti - Pasta sheets filled with mushroom and cheese blend topped with garlic cream sauce and baked **V**
- Pappardelle Bolognese - Ribbon pasta in a rich meat sauce
- Grilled Pork Tenderloin - With roasted potatoes, asparagus and sun-dried tomato sage cream sauce **GF**

#### Dessert

- Vanilla Bean Cheesecake **V**
- Creme Brulé **V, GF**

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### Thai:

#### Appetizer

- Fresh Spring Roll with peanut sauce **GF, VE**
- Fried Spring Roll with peanut sauce **V**
- Chicken Satay with cucumber sauce **GF**

#### Soup/Salad

- Thai Peanut Soup **GF, VE**
- Thai Sesame Salad - Chopped vegetables in a sesame dressing **GF, V**
- Som Tom Makalaw - Shredded papaya salad **GF**

#### Entrée

- Coconut Red Curry Noodles - Mixed vegetables in red coconut curry sauce **GF, VE**
- Drunken Noodles - Thin sliced beef and vegetables in a Thai brown sauce **GF**
- Pad Thai - Traditional with chicken **GF**


#### Dessert

- Mango Sticky Rice - Traditional Thai dessert **GF, VE**
- Tropical Fruit Platter **GF, VE**

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### Mexican:

#### Appetizer

- Roasted Salsas with chips **GF, VE**
- Queso and Pico with chips **GF, V**
- Chicken and Chorizo Spring Rolls

#### Soup/Salad

- Pineapple Avocado Kale Salad **V (VE available)**
- Roasted Poblano and Corn Salad **V, GF (VE available)**
- Texas Red Chili

#### Entrée

- Pork Carnitas Tacos **GF**
- Chicken Al Pastor Tacos **GF**
- Carne Asada Tacos **GF**
- Potato Tacos **GF, VE**
- Cactus Tacos **GF, VE**


#### Dessert

- Dulce De Leche Cheesecake **V (GF available)**
- Churro Cookies **V**
- Fried Ice Cream **V (GF available)**

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### Mediterranean/Middle Eastern:

#### Appetizer

- Roasted Garlic Hummus with fresh vegetables **GF, VE**
- Garlic White Bean Dip with pita bread **VE**
- Kofta Kebobs with Tzatziki sauce **GF**
- Falafel **V**

#### Soup/Salad

- Quinoa Tabouleh **GF, VE**
- Greek Salad **GF, V**
- Greek Lemon Chicken Soup **GF**

#### Entrée

- Pork Souvlaki - With orzo pasta salad, whipped feta, and cucumber tomato salad
- Chicken Shawarma - With pita bread, cucumber tomato salad, and tzatziki sauce
- Persian Beef - With braised black lentils, cucumber salad, and tzatziki sauce **GF**
- Marinated Vegetable Skewers - With lemon garlic rice and cucumber tomato salad **GF, VE**

#### Dessert


- Lemon Cheesecake **V**
- Crema Catala - Creme brulé with a twist **V, GF**



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### Classics:

#### Appetizer

- Spinach Artichoke Dip with chips and veggies **GF, V**
- Stuffed Focaccia Bread with marinara **V**
- Roasted Brussel Sprouts with honey and lemon **GF, V**

#### Soup/Salad

- Butternut Squash Bisque **V, GF**
- Broccoli Cheddar Soup **V, GF**
- Tomato Basil Bisque **VE**
- Classic Greens Salad **GF, VE**
- Brussel Sprout and Lentil Salad **GF, V**
- Greek Salad **GF, V**

#### Entrée

- Pan Seared Salmon - With garlic, white wine and lemon, mashed potatoes, and roasted vegetables **GF**
- Garlic Shrimp Linguine
- Parmesan Crusted Chicken Breast - With tomato pepper sauce, mashed potatoes, and roasted vegetables
- Braised Pot Roast - With savory brown sauce, mashed potatoes, and vegetables
- Vegetarian Lasagna **V (GF available)**

#### Dessert

- Creme Brulé, Vanilla Bean Cheesecake, Assorted Fresh Baked Cookies, or Marbled Chocolate Brownies